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p. 2

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USDA PHOTOGRAPHS showing activities of a turkey processing plant and a Federal inspector of the poultry inspection service of the Agricultural Marketing Service examining turkeys for wholesomeness.

PHOTO SERIES 5

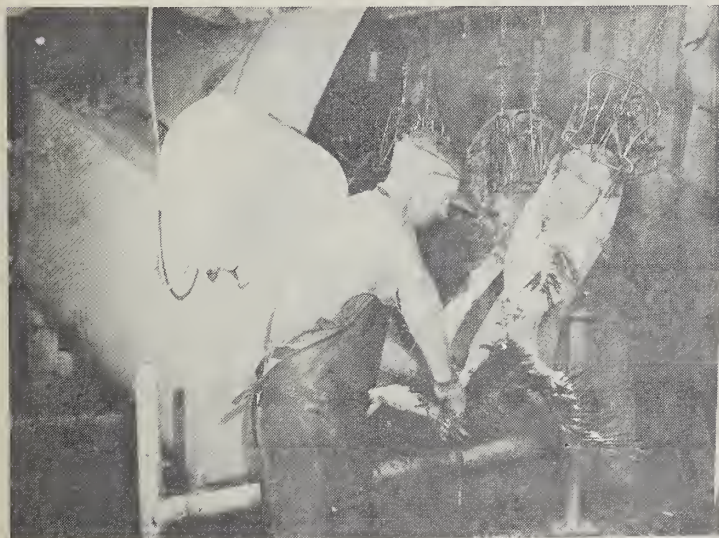
October 1956



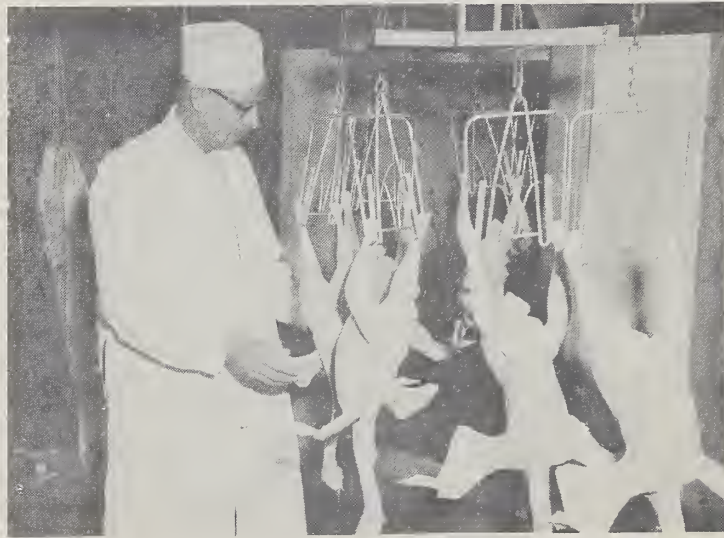
1-6526-W--A flock of Bronze turkeys on a Minnesota farm.



2-N-18849--Slaughtering Beltsville White turkeys.

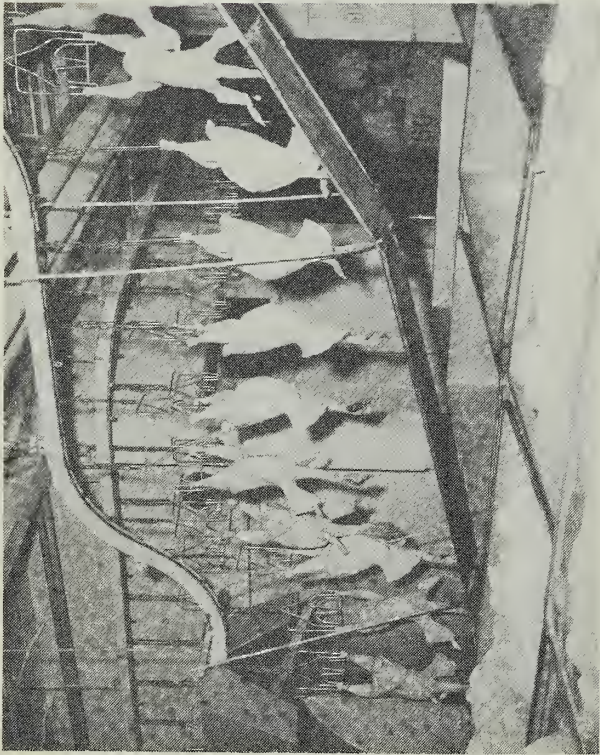


3-8875--Turkeys coming out of automatic picker.

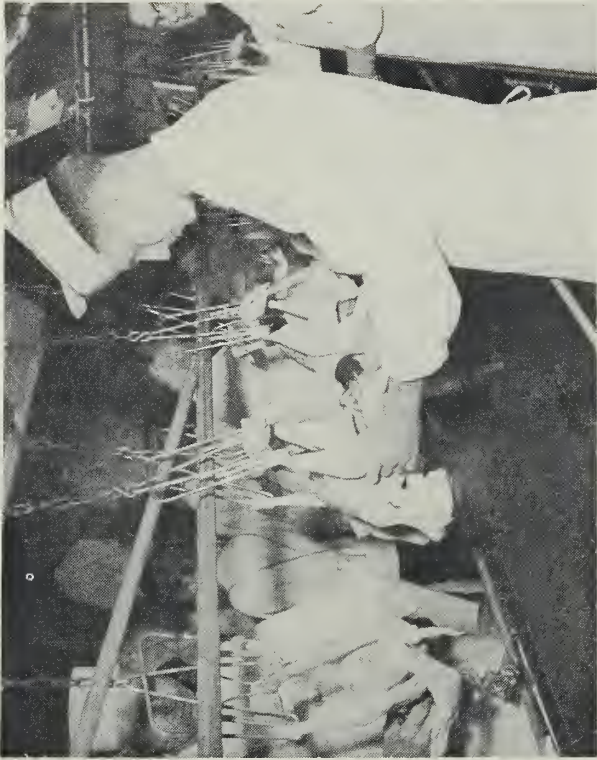


4-N-18854--A foreman checks the efficiency of pinfeather removal.

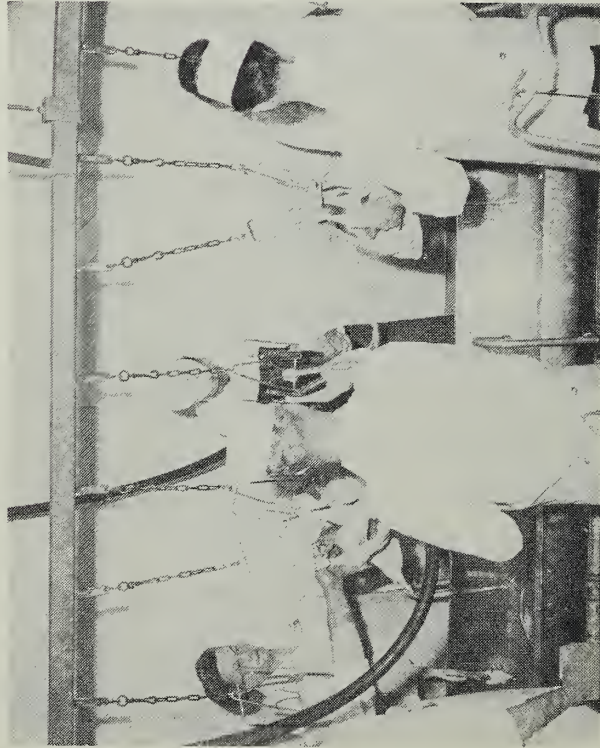
USDA photo service to Farm Magazine and Newspaper Editors. Glossy prints (8 x 10) of any of these photographs may be obtained by writing direct to Charles T. Myers, Jr., Division of Photography, Office of Information, USDA Washington 25, D. C. Please mention negative number of photograph when requesting prints.



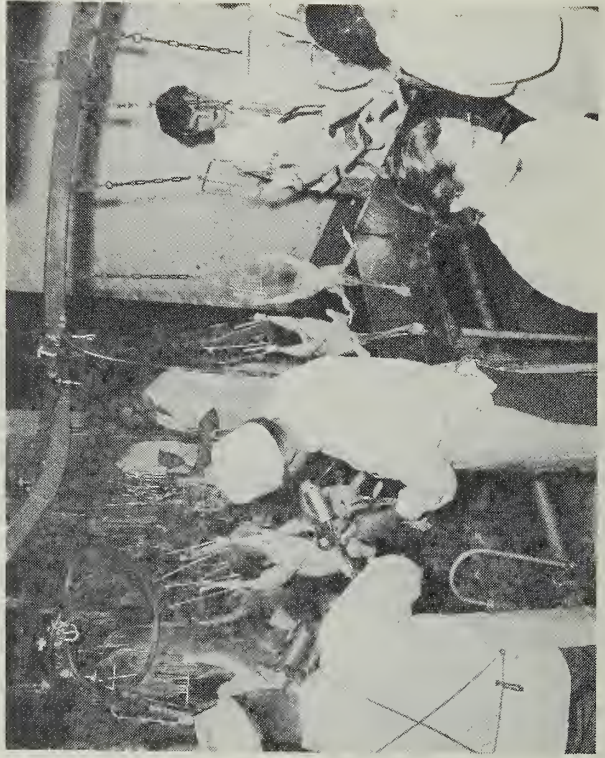
5-N-18879--The turkeys go to the eviscerating room via a conveyor system.



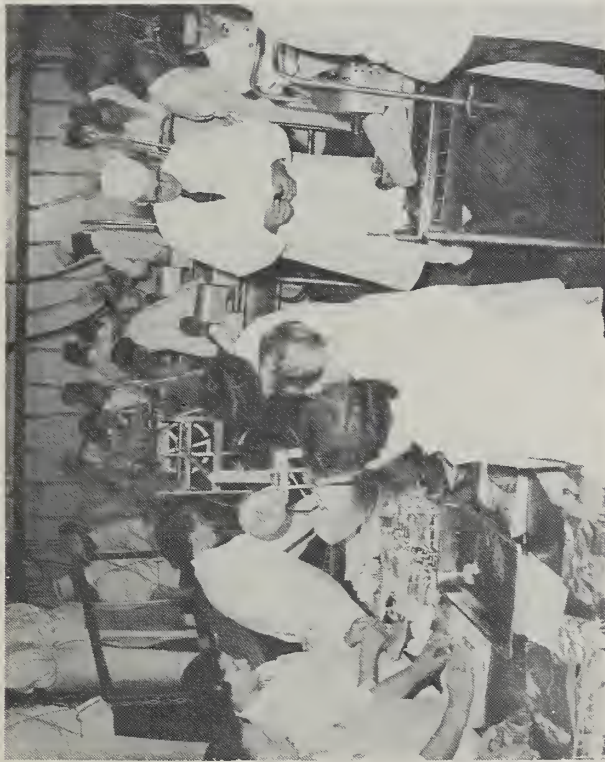
6-N-18855--A Federal inspector examines the birds for wholesomeness.



7-N-18860--The vacuum method is used to remove the lungs.



8-N-18861--The head and neck are removed with a pneumatic clipper.



9-N-18859--This photo shows the giblet-wrapping operation.



10-N-18866--This shows ready-to-cook turkeys getting a final inspection for wholesomeness.



11-N-18868--Ready-to-cook turkeys being trussed by the tying method.



12-N-18869--Here the "bar cut" method is used to truss ready-to-cook turkeys.



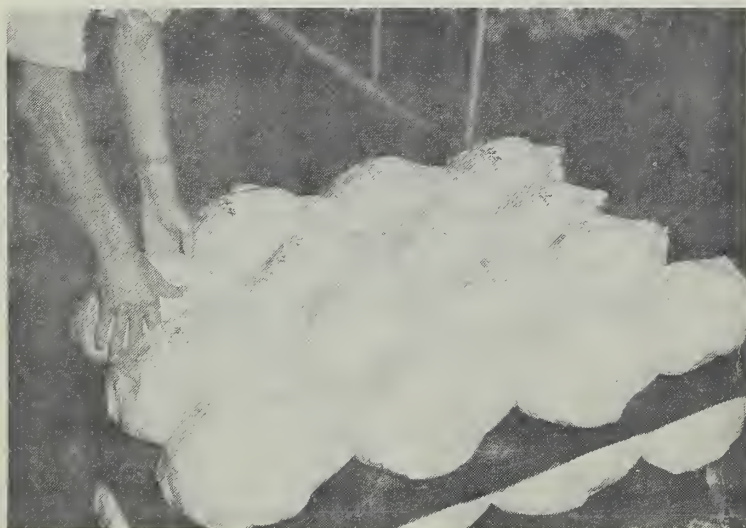
13-N-18886--The turkeys are individually wrapped in a moisture-vapor-proof transparent plastic film.



14-N-18870--Air is removed from the moisture-vapor-proof transparent bags.



15-N-18889--An individually wrapped, ready-to-cook turkey is here being weighed and marked.



16-N-18890--Here the wrapped turkeys are placed on racks for quick freezing.



17-77929-B--Roast turkey, the final product.